

# Hopkinsville Kentuckian.

Published Every Other Day.  
TUESDAY, THURSDAY AND SATURDAY  
MORNINGS, BY  
CHAS. M. MEACHAM.

Published at the Hopkinsville Postoffice as Second Class Mail Matter.

SUBSCRIPTION RATES:  
ONE YEAR.....\$2.00  
SIX MONTHS.....1.00  
THREE MONTHS......50  
SINGLE COPIES..... 5c  
Advertising Rates on Applications  
212 SOUTH MAIN STREET.

Oakley C. Curtiss, Democrat, was re-elected Mayor of Portland, Me., Tuesday.

W. S. Taylor, who left Kentucky twelve years ago a fugitive from justice, but who was pardoned by Gov. Wilson, came back long enough last week to marry a widow, his first wife having died since his flight to Indianapolis. Caleb Powers, who spent nine years in jail charged with complicity in Gov. Goebel's murder, was also married last week.

It seems to us that almost any man would resign after being insulted as was President Taft. But instead of resigning he will serve out his time and has put a few hundred thousand postmasters under obligations to him by including them in the civil service list, that they may be thorns in the side of the incoming administration. No doubt the Democrats will knock the pan of fat jobs in the fire.

## Will Send Party to the Inauguration.

The Evansville Courier will send a party of twenty school boys and girls to the inauguration of President Wilson, including two teachers as chaperones. The party will travel on a special Pullman car, spend three days of instructive sight-seeing in Washington, and all expenses will be paid by The Courier. Ten of the boys or girls are to be taken from Evansville and one each from Illinois, Kentucky, Posey county, Gibson county, Warrick county, Spencer county, Pike or Perry counties, and Dubois county. The members of the party will be selected by a voting contest in The Courier.

Our merchants are making big preparations for doing a large Christmas business, but if we do not have a tobacco season soon somebody is going to be disappointed.

## Preferred Locals.

(Advertisements)  
We are prepared to do all kinds of high-grade job printing. Try us.

See J. H. Dagg for contracting building and general repair work of all kinds. Phone 476.

## 5 Per Cent Money To Loan.

On Good South Christian Land 5 years time  
J. B. Allensworth, Atty.  
Office-Phone 267-2. Res. 742.

## For Sale.

Dwelling and store room attached, on Durrett's avenue, for sale or trade on terms to suit the purchaser.  
B. D. MOORE.  
R. 3, Hopkinsville, Ky.

## A Cash Offer.

The Kentuckian has made a special clubbing rate with The Memphis Weekly Commercial Appeal by which we will furnish both papers for one year for the very low subscription price of \$2.25. The Commercial Appeal is one of the largest and best papers in the South, and we hope to receive more new subscriptions on this offer: \$2.25 cash for both papers.

## T. S. Knight & Co

Real Estate Loans and Insurance. Office south side Court Square.

Perfectly Proper.  
Mother—"Miss Jerolomon, do you think your father would care if I called you Minnie?" Lovely Girl—"Certainly not; he calls me that himself!"

## You are Invited To a Demonstration

## of The Malleable Range

All This Week,---December 2nd To 7th, 1912.

The Exhibition of Cooking in Paper Bags will interest you. Hot Coffee, Butter and Biscuit Free.

## BE SURE TO COME.



One handmade wear-ever pure aluminum two-quart combination double boiler. Can also be used as two separate pieces. Cover fits both.



One four-quart wear-ever pure aluminum preserving kettle.



Magnificent eight-quart wear-ever pure aluminum preserving kettle.



14-ounce copper hand-dipped nickel plated 5-pint Rome coffee pot, heavily tinned on inside.



18-ounce copper hand-dipped nickel plated tea kettle, heavily tinned on inside.



Patent Anti-Burn Drip Pan, 9x12 ins., made especially for this set.

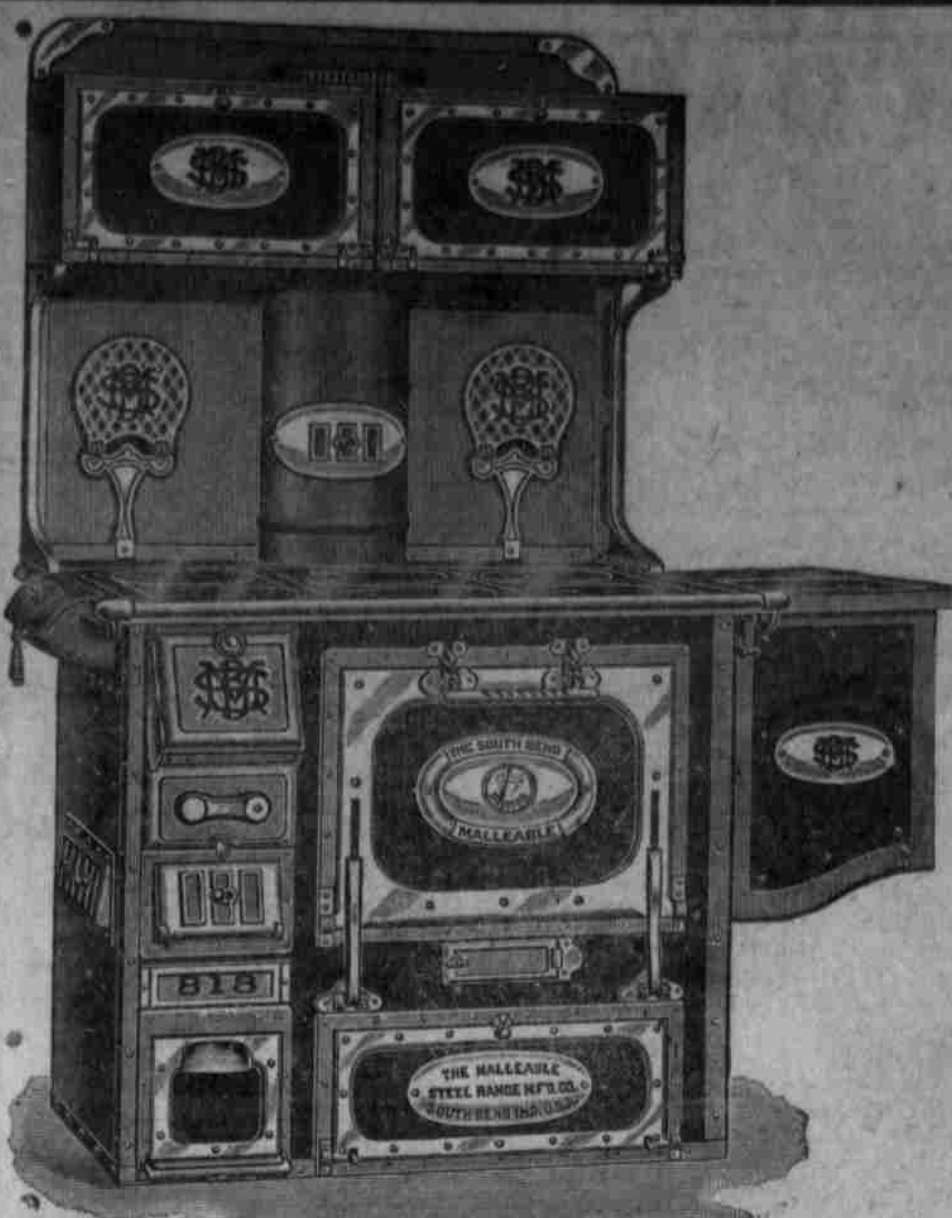


Large Patent Anti-Burn Drip Pan, 14 1/2 x 20 ins., made especially for this set.



Patent Anti-Burn Drip Pan, 9x12 ins., made especially for this set.

One Package of Paper Bags included with Each Set



## Set of Cooking Ware

**FREE**

With Each Stove Sold at This Demonstration

## Planters Hardware Co.

Incorporated.

## FOR THE IDEAL PUMPKIN PIE

Why Wait Until Thanksgiving to Enjoy This Exclusively American Delicacy?—Make It Now

Our neighbor came to call early this morning with lips stained a dark purple from a saunter through the arbor; on his arm he carried a basket of grapes and in each hand a big red apple, and in his bottomhole a spray of goldenrod, and the first red autumn leaf made him quite gorgeous. Under his arm he carried a pumpkin, so we invited him to breakfast.

One should not wait until Thanksgiving for the first pumpkin pie, but begin putting their appetite in training for the feast by some preliminary work on the American pantry.

Steam the pumpkin instead of boiling it, and when cool press it through a fine sieve or vegetable press.

For each pie allow a pint of this strained pumpkin, one cup of rich milk, one egg, one-half cup of sugar, one teaspoon of ginger, one-half teaspoon of allspice, one-half teaspoon of cinnamon and a little salt.

If the milk is brought to the boiling point before the other ingredients are added the pie will bake more smoothly.

The crust should be baked before the filling is put in, as this prevents it becoming soggy. Unlike most custard pies, pumpkin requires to be baked quickly. When the top is brown, firm to the touch and glossy it is done.—Henrietta D. Grauel, in the Cleveland Leader.

## TRY THE CASEMENT SCHEME

One of the Most Effective and Economical Window Dressings That Has Been Devised.

One of the neatest and prettiest ways of dressing the window of a room in which it is not desirable to have flowing draperies is to use the casement scheme of decorations. For this purpose there comes a specially sheer and fine cotton material called casement cloth, through which the light shines although the interior of the room is shielded from outside eyes, but a similar charming effect may be produced by cotton voile, by Chinese or wash silk, none of which materials are costly. The arrangements of the drapery are simple. It is shirred scantily at both its ends upon fine sliding rods of brass which fit into grooves at top and bottom of the casement, if it be a full length French window and against the sliding casements, if the window is of the American type. Another advantage of this scheme of window dressing is the ease with which the draperies may be laundered, for, being straight, guiltless of ruffles and always unstarched, the merest tyro may wash, iron and read just them.

## Curried Cod.

Two slices large cod, or remains of any codfish, three ounces butter, one onion sliced, one teaspoon of white stock, thickening of butter and flour, one tablespoon of curry powder, one-fourth pint of cream, salt and cayenne to taste. Flake the fish and fry to a nice brown, color with the butter and onions; put this in a stewpan, add the stock and thickening, simmer for ten minutes. Stir the curry powder into the cream; put it with the seasoning into the other ingredients; give one boil and serve. Time, three-quarters of an hour. Sufficient for four persons.

## Buttermilk Cakes.

One quart of buttermilk, one level teaspoonful of salt, two eggs, flour to make a thin batter and one teaspoonful of baking soda. Beat up the eggs well, add to them the buttermilk; then add the salt and mix thoroughly. Dissolve the soda into two tablespoonfuls of boiling water, then stir it into the buttermilk. Now gradually add the flour, stirring all the time, until you have a batter that will pour smoothly from a spoon. Give a good beating and make quickly on a hot, well greased griddle.

## Velvet Cake.

Beat the yolks of three eggs and whites of two in separate bowls, add one-half cup of sugar to each, beat again, add whites to yolks, beat again, then add one round cup of sifted flour, to which has been added one teaspoon of cream of tartar and one-half teaspoon of soda, a little salt and one teaspoon of vanilla. Stir until smooth, add slowly one tablespoon less than one-half cup of boiling water, stir in just a little at a time. This sounds difficult, but is very easy to make.

## Spinach Soup.

Cook three quarts of spinach in eight cupfuls of water forty minutes. Press through a sieve. Blend three tablespoonfuls of butter with three tablespoonfuls of flour, add three cupfuls milk, stir till boiling; cook five minutes, add salt, pepper, celery salt, red pepper, one chopped onion and spinach mixture; cook eight minutes and serve. Garnish with whipped cream.

## Russian Poultry.

Slice raw potatoes as for frying, and let them stand in cold water half an hour, then put in a nappy with pepper and salt and one-half pint sweet milk to an ordinary sized dish. Put in the oven and bake an hour. When taken out cut a tablespoon of butter into small bits and scatter over the top.

## Stewed Parsnips.

Peel the parsnips and slice them; boil in a covered vessel until tender, with thin slices of pork; salt and pepper to taste.

## CAP and BELLS



destruction of the marsupial, and also to give power to the state government to protect other native animals, the commissioner has directed that a bill shall be prepared for introduction to parliament at an early date, to provide for the protection of wild animals.

## WORK DONE BY WATCH.

The work a watch will do in ten years is surprising. In that time, which includes two leap years, and consequently a total of 3,652 days, the hour hand has made 7,304, and the minute hand 87,648 revolutions. The end of an average minute hand travels over 1,820 yards—over six miles. The second hand has made 5,258,880 revolutions, and its extremity has traversed on the dial a distance of upwards of 123 miles. The escape-wheel has made 52,588,800 revolutions, and as it has 15 teeth, it has come 788,832,000 times in contact with each pallet. The balance has made 1,577,844,000 vibrations, and any point on the outside of the rim has covered a distance of about 50,000 miles, and that is equal to twice the circumference of the earth.

## CATTLE JUMPED INTO OCEAN.

The unusual spectacle of a dozen or more frantic steers jumping into the sea from a steamer was witnessed at Santa Rosa Island, California, the other day, by several yachting parties. The cattle had been loaded at the island and the steamer was clearing the buoys for the mainland, when a heavy land swell was encountered. In an instant the cargo of steers was in a panic. Breaking their headstalls, a dozen or more rushed to the open deck and leaped into the ocean. The crew of the steamer managed to control the rest of the cattle, and as soon as the huge land swells ceased all became quiet. Boats were lowered and after a delay of more than an hour all of the steers that made the leap were headed ashore and safely locked in the cattle pens.

## WHY HE STOLE BATHTUB.

Buddy Johnson, colored, was fined \$20 in the United States branch of the police court the other day for stealing a bathtub. The presiding judge was disposed to be lenient with Johnson for taking the tub until it

was explained that he did not steal it to bathe in.

"To what purpose did you put the bathtub?" asked the judge, running his eye up and down the defendant.

"To a drinking purpose, your honor," was the reply.

"You did not steal the tub to drink from?" responded the court.

"No, suh; I sold it for to buy gin with," the negro declared.

## Plenty of Evidence.

"I wonder," said Slithers, stopping his car at the roadside and addressing an old man working in the fields. "If I can get any gasoline around here?"

"I reckon ye kin," replied the old man, straightening up and leaning on his hoe. "Ye kin get it in yer system, anyhow. Them cars ahead o' ye seems to have left a few tens of it behind 'em, jes' in' the condition of the atmosphere."—Judge.

## TIMELY WARNING.

Ad city taxes (including poll tax) not paid by January 1st, 1913, will go into the hands of the Delinquent Tax Collector for collection. Don't force the collector to advertise and sell your property or garnish your wages.

JOHN W. RICHARDS,  
City Tax Collector.

## Near-Gratness.

"Mrs. Shoddy told me there was something in the papers about her being at the De Styles' ball."

"I didn't see her name."

"No, but she was one of the 'many others.'"

## Explained.

"No politicians are ever afraid of a thunderstorm."

"Why not politicians?"

"Because they are only too anxious for the lightning to strike."

## Exceptions.

"Do you think a man ought to say, 'O, you chicken!' to a lady passing by?"

"Not unless he is in his green and salad days and wants to get into a stew."

Good horse for sale. Call 643-2.

## AMPLE REWARD FOR COOKING

Woman in Seattle Receives a Severe Jolt When Seeking Token of Her Efforts to Please.

The cook for a well known Seattle family left, and no other could be obtained, so the lady of the house did the cooking herself, with such satisfactory results that, after a month, her husband gave her a beautiful set of sables as a token of his appreciation of the good dinners he had enjoyed.

Of course the neighbors soon heard of this, and when the cook left in another equally well known family the lady of that house said to her husband:

"Well, the cook has gone and I'm not going to bother to get another. I'm going to do the cooking myself, deary. You heard what Mr. So-and-So gave his wife when she did the cooking?"

And, putting her arms round his neck, she cooed: "What shall I get for my cooking?"

"Woman," said her husband, pushing her away, "you will get a long black veil!"

Preserving Carpenters' Tools. To keep tools from rusting, place a sponge moistened with coal oil in the tool chest.